

#### Grapes

Roussanne  
Viognier  
Grenache Blanc  
Clairette  
Marsanne

#### Region/Appellation

AOP Côtes-du-Rhône

#### Alcohol by volume

14%

#### Residual Sugar

0.3 g/l

#### pH

3.35

#### Total Acidity

4.53 g/l

#### Drinking Window

2025 - 2026

#### Tasting Guide



#### Tasting note printed

10/09/2025

# Côtes-du-Rhône Belleruche Blanc 2023 6x75cl

## Winemaker Notes

An expressive wine with aromas of apricot, fennel and floral scents. The wine's roundness is a perfect match for its freshness and the finish reveals subtle notes of aniseed.

## Vineyard

Planted mainly in stony-marl soils and on clay-limestone slopes, these soils are porous with a steady and regular water supply. They warm up quickly in the spring and help the grapes to reach perfect maturity.

## Winemaking

Harvest is carried out at night Machine to prevent and limit oxidation of the juices and preserve the aromatic components. Total destemming followed by a light skin maceration particularly for the Viognier, gentle pressing. Cold static settling. Alcoholic fermentation at low temperature in stainless steel vats. The wine is protected from oxygen to preserve its aromatic potential and undergoes 5 months ageing on the fine lees.

## Vintage

This fine season in the south, with its dry start, cool spring and moderate heat until August, combined with good vineyard management, enabled the Grenache grapes to reach excellent ripeness. Early tasting of the grapes revealed aromas of fresh fruit with hints of strawberry and black cherry, heralding a great vintage for this variety.

## Food match

Grilled sardines or sea bream 'a la plancha'.

